PINOT GRIS ALSACE KLEINFELS

AOP Alsace

This Kleinfels Pinot Gris has a distinctive nose with notes of apricot and nectarine mingled with subtle empyreumatic notes. While powerful on the attack, the wine is straightforward and slender. A hint of licorice on the finish gives it beautiful length and character.



Food Pairing	Fish (smoked salmon) and shellfish
Designation	AOP Alsace
Grapes Varieties	Pinot Gris
Capacity	75 cl
Ageing	3 to 5 years
Millesime	2023
Soil	Limestone
Location	Beblenheim
Sweetness	Dry
Service	10°C to 12°C
Harvest	Traditional with local selection.
Vinification	Traditional white wine made with very clear musts and regulated fermentation temperatures, then aged on lees in our tanks.
Acidity (H2SO4)	2.53 g/l
Ancohol Volume	13.00°
Residual Sugar	5.70 g/L

DESCRIPTION DU PRODUIT

Fish, shellfish and the finest dishes.

INFORMATIONS COMPLÉMENTAIRES

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- Download the technical sheet for the 2023 vintage